

Triple IPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **96**
- SRM **8.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 8 kg (80%) | 80 % | 4 |
| Grain | Strzegom Bursztynowy | 1 kg (10%) | 70 % | 49 |
| Grain | Płatki pszeniczne | 1 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Equinox | 60 g | 20 min | 13.1 % |
| Boil | Citra | 50 g | 7 min | 12 % |
| Boil | Amarillo | 100 g | 7 min | 9.5 % |
| Boil | Centennial | 100 g | 7 min | 10.5 % |
| Dry Hop | Citra | 150 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 100 g | 2 day(s) | 9.5 % |
| Dry Hop | Equinox | 30 g | 2 day(s) | 13.1 % |

Notes

- W półfinale KBPD 2019 zająłem I miejsce (na 3) niewielką przewagą głosów.
Piwo bardzo się utleniało, polecam dodatek witaminy C do rozlewu.
Feb 2, 2020, 7:01 PM